

# LUNCH MENU 11.30 – 17.00

## SNACKS

SALTY ALMONDS / CRACKLINGS / OLIVES /  
CRISPY BRED & PESTO / CHEESE  
1 snack 29,- 2 snacks 55,- 3 snacks 75,- 4 snacks 90,- 5 snacks 105,-

## SMØRREBRØD - OPEN SANDWICHES

### HERRING

with soft boiled egg, potato, onions and herb dressing

### CREAMY SHELLFISH SALAD

with asparagus and herbs

### BUTTER FRIED PLAICE

with pickled carrots, cauliflower cornichon and turmeric mayo

### THE SPECIFIED

chicken terrine with pickled cucumber, rhubarb, potato and crust

### CREAMY CHICKEN SALAD

with celery, crispy chicken skin, fresh apple and capers

### ROASTED LEG OF LAMB

with artichokes, intent tomato and ramson sauce (warm dish)

### VERY MATURE DANISH CHEESE

with raw onions, stock jelly and rum

On home baked ryebread. 2 is recommended. Pr. piece 85,-

## WARM DISHES

ONION SOUP of ox stock with cheese gratinated crouton 98,-

OMELET with sauté of vegetable and ham sauté.

Served smiling with salad 135,-

TRADITIONAL DANISH; fried plaice, smoked salmon, prawns, salad and herb dressing homemade white fried bread 169,-

TARTE FLAMBÉE; thin bread gratinated with sour cream, bacon and onion – served with salad 89,- small salad +40,-

TARTIFLETTE; fried onion and potatoes with ham gratinated with cheese and sour cream. Served with salad 139,-

BISTRO DISH OF THE DAY please ask 149,- small salad +40,-

TODAY ´S VEGAN please ask 169,-

## SEASONAL DISHES

### LIGHT DISH FROM THE SEA

Creamy shellfish salad with asparagus and herbs, Marinated herring, smiling egg and Smoked salmon with herb dressing  
Served with bread and butter 159,- small salad +40,-

### SEASON PLATE - SMALL SEASON INSPIRED DISHES

Creamy shellfish salad with asparagus and herbs  
Chicken terrine with pickled cucumber, rhubarb, potato and crust  
Roasted leg of lamb with artichokes, intent tomato and ramson sauce  
2 cheeses with garnish  
- please let us know if there are cheeses you do not want  
Rhubarb trifle with sweet cream and almond crumble  
Served with bread and butter 199,- (without cheese or dessert 169,-)

## SALADS

GRATINATED GOAT CHEESE with salad, croutons, semidried tomatoes, olives and marinated raisins 139,-

CHICKEN TERRINE with salad, croutons, pickled cucumber, potatoes, rhubarb and crust 139,-

SMOKED SALMON with salad, croutons, semidried tomatoes, olives, potatoes and herb dressing 139,-

## CHEESE

CHEESES 3 pieces with garnish 78,-

CHEESES 5 pieces with garnish 125,-

- please let us know if there are cheeses you do not want

GRATINATED GOAT CHEESE, crouton, marinated raisins 65,-

CAMEMBERT FRITES, fried bread, rhubarb compote 65,-

## DESSERTS

PARFAIT ice with nougat and chocolate 60,-

CREME BRULEE with hint of white chocolate and sorbet 60,-

DESSERT with variation of rhubarb as cake and sorbet 60,-

RHUBARB TRIFLE with sweet cream and almond crumble 45,-

## SUPPLEMENTS

BREAD with butter 15,- GLUTENFREE BREAD with butter 15,-

SMALL SALAD seasonal 40,-

FRIES with sauce Heinz ketchup 40,-

*We reserve the right to make changes in case of unforeseen complications*

# EVENING MENU FRA 17.00

## SEASON MENU

### CHOOSE 3 OR 4 COURSES

Creamy shellfish salad with asparagus and herbs **and**

Chicken terrine with pickled cucumber, rhubarb, potato and crust

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Roasted leg of lamb with artichokes, intent tomato and ramson sauce.

A part potato gratin

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3 cheeses with garnish

- please let us know if there are cheeses you do not want

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Variation of rhubarb as cake and sorbet

3courses 295,- 4 courses 350,-

### WINE

House white- and redwine during dinner, one glass of dessert wine

For 3 courses 175,- For 4 courses 229,-

## SEASONPLATE

### SEASON PLATE – SMALL SEASON INSPIRED DISHES

Creamy shellfish salad with asparagus and herbs

Chicken terrine with pickled cucumber, rhubarb, potato and crust

Roasted leg of lamb with artichokes, intent tomato and ramson sauce

2 cheeses with garnish

- please let us know if there are cheeses you do not want

Rhubarb trifle with sweet cream and almond crumble

Served with bread and butter 199,- (without cheese or dessert 169,-)

## SNACKS AND LIGHT DISHES

### SALTY ALMONDS / CRACKLINGS / OLIVES / CRISPY BRED & PESTO / CHEESE

1 snack 29,- 2 snacks 55,- 3 snacks 75,- 4 snacks 90,- 5 snacks 105,-

### TWO SMALL STARTERS IN ONE SERVING

Creamy shellfish salad with asparagus and herbs **and** Chicken terrine with pickled cucumber, rhubarb, potato and crust 98,-

### LIGHT DISH FROM THE SEA

Creamy shellfish salad with asparagus and herbs, Marinated herring, smiling egg and Smoked salmon with herb dressing

Served with bread and butter 159,- small salad +40,-

ONION SOUP of ox stock with cheese gratinated crouton 98,-

TARTE FLAMBÉE; thin bread gratinated with sour cream, bacon and onion – served with salad 89,- small salad +40,-

## BISTRORETTER

TRADITIONAL DANISH; fried plaice, smoked salmon, prawns, salad and herb dressing on homemade white fried bread 169,-

TARTIFLETTE; fried onion and potatoes with ham gratinated with cheese and sour cream. Served with salad 139,-

BISTRO DISH OF THE DAY please ask 149,- small salad +40,-

ROASTED LEG OF LAMB with artichokes, intent tomato and ramson sauce. A part potato gratin 195,-

STEAK BEARNAISE with onion relish, fries and salad 265,-

TODAY ´S VEGAN please ask 169,-

## SALADS

GRATINATED GOAT CHEESE with salad, croutons, semidried tomatoes, olives and marinated raisins 139,-

CHICKEN TERRINE with salad, croutons, pickled cucumber, potatoes, rhubarb and crust 139,-

SMOKED SALMON with salad, croutons, semidried tomatoes, olives, potatoes and herb dressing 139,-

## CHEESE

CHEESES 3 pieces with garnish 78,-

CHEESES 5 pieces with garnish 125,-

- please let us know if there are cheeses you do not want

GRATINATED GOAT CHEESE, crouton, marinated raisins 65,-

CAMEMBERT FRITES, fried bread, rhubarb compote 65,-

## DESSERTS

PARFAIT ice with nougat and chocolate 60,-

CREME BRULEE with hint of white chocolate and sorbet 60,-

DESSERT with variation of rhubarb as cake and sorbet 60,-

RHUBARB TRIFLE with sweet cream and almond crumble 45,-

## SUPPLEMENTS

BREAD with butter 15,- GLUTENFREE BREAD with butter 15,-

SMALL SALAD seasonal 40,-

FRIES with sauce Heinz ketchup 40,-

We reserve the right to make changes in case of unforeseen complications